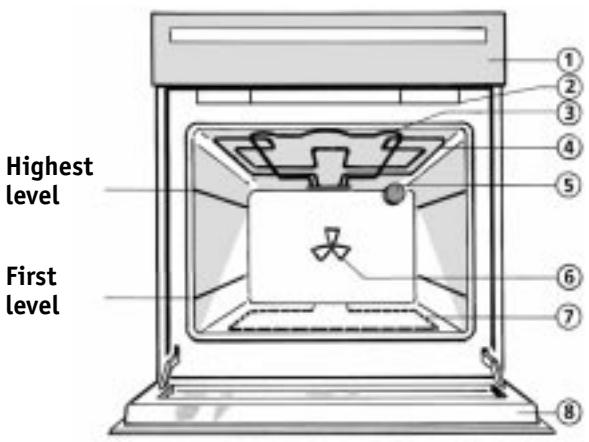
OBU B00

PRODUCT DESCRIPTION SHEET

NL BE DE AT ES PT SE NO FI DK PL SL CZ HU RU

for IKEA® from Whirlpool®



1. Control panel
2. Cooling fan (not visible)
3. Top heating element
4. Grill element (can be lowered)
5. Rear oven lamp
6. Fan
7. Bottom heating element (not visible)
8. Oven cool door

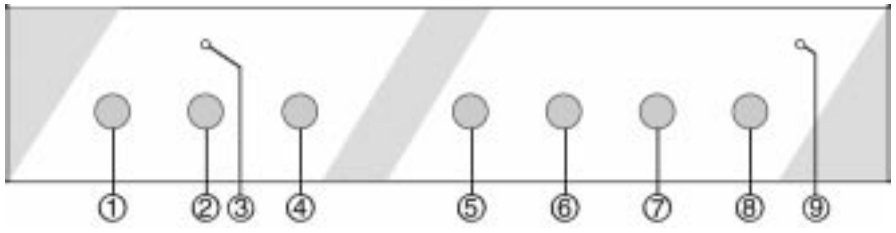
ACCESSORIES

Baking tray:

Wire Shelf:

Drip tray:

CONTROL PANEL



1. Function selector knob
2. Oven thermostat knob
3. Oven thermostat indicator light (red)
4. Cooking time knob
5. Knob to switch on the left front cooking zone of the hob 0 — 1 ...10 — *.
6. Knob to switch on the left rear cooking zone of the hob 0 — 1 ...10 — *.
7. Knob to switch on the right rear cooking zone of the hob 0 — 1 ...10 — *.
8. Knob to switch on the right front cooking zone of the hob 0 — 1 ...10 — *.
9. Hob operation indicator.

* The hob knobs are not interchangeable. After any cleaning or Service operation, replace them in their original position.

Oven functions table	
Function	**Description of function**
0 OVEN OFF	-
LAMP	• To switch on the oven light.
STATIC	• To cook meat, fish and poultry in the oven. • Preheat the oven to the required cooking temperature and place the food inside as soon as the red thermostat light turns off. • It is advisable to use the second or third level.
PASTRY/FAN	• To cook on max. two levels. • If necessary, switch the position of the dishes in the oven for optimum cooking performance. • It is not necessary to preheat the oven (except for pizzas and focaccias).
GRILL	• Use the grill function to cook sirloin steaks, kebabs, sausages, vegetables au gratin and for making toast. • Preheat the oven for 3/5 min. • During cooking the door must remain closed. • When cooking meat, to avoid spatters of fat and smoke, pour a little water into the drip tray. • It is advisable to turn the food during cooking.
TURBOGRILL	• This function is ideal for cooking large pieces of meat (roast beef, roast joints). • During cooking the door must remain closed. • When cooking meat, to avoid spatters of fat and smoke, pour a little water into the drip tray. • Turn the meat during grilling.
DEFROST	• Ideal for thawing frozen food at room temperature. • The food should be placed in the oven in its wrapping to prevent it from drying out.

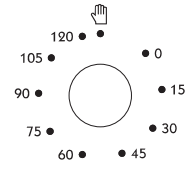
SWITCHING ON THE OVEN

- Turn the selector knob to the required function.
  The oven light switches on.
- Turn the thermostat knob clockwise to the required temperature. The red thermostat indicator light switches on; when the required cooking temperature is reached it will turn off.

At the end of cooking time:

- Turn the knob to “0”.

COOKING TIME PROGRAMMER



This programmer allows you to set a time of between 1 and 120 minutes.
To set cooking time, after selecting the required cooking function, turn the knob right round in a clockwise direction and then turn it back in the opposite direction to the desired cooking duration. When the set cooking time has elapsed, the oven switches off and the programmer remains at “0”. To use the oven in manual mode, i.e. without setting a cooking time, make sure that the programmer knob is set to . **Important:** When the programmer is set to “0” the oven will not switch on.
To switch on the oven, either set the programmer to or else set the required cooking time.

COOKING TABLES

FOOD	Function	Preheating	Level (from the bottom)	Temperature (°C)	Cooking time min
MEAT Lamb, Kid, Mutton		X	2	200	90 - 110
		X	2	200	100 - 110
Veal, Beef, Pork		X	2	200	90 - 110
		X	2	200	90 - 110
Chicken, Rabbit, Duck		X	2	200	70 - 80
		X	2	200	70 - 80
Turkey (3-5 kg)		X	2	210	160 - 180
		X	2	200	170 - 180
Goose (2 kg)		X	2	210	100 - 130
		X	2	200	100 - 130
FISH (1 kg) Gilt-head, Bass, Tuna, Salmon, Cod		X	2	200	60 - 80
		X	2	190	60 - 80
FISH (<1 kg - cutlets) Sword fish, Tuna		X	2	190	50 - 60
		X	2	190	50 - 60
VEGETABLES Peppers, tomatoes, roast potatoes		X	2	190	50 - 60
		X	2	190	50 - 60
SWEETS, PASTRIES, ETC. Raising cakes		X	2	180	40 - 50
		X	2	180	40 - 50
Filled pies (with cheese)		X	2	190	60 - 90
		X	2	180	60 - 90
Tarts		X	2	190	40 - 50
		X	2	180	40 - 50
Apple strudel, crèpes		X	2	200	50 - 60
		X	2	190	50 - 60
Biscuits, sponge rings, shortbread		X	2	180	20 - 30
		X	2	180	30 - 40
Choux buns, sweet sponge rolls		X	2	180	35 - 45
		X	2	180	35 - 45
Savoury pies, filled fruit pies, e.g. Pineapple, Peach		X	2	200	50 - 60
		X	2	190	45 - 55
Lasagna, potatoes au gratin, cannelloni, pasta timbales		X	2	200	40 - 50
		X	2	190	40 - 50
Bread		X	2	210	30 - 40
		X	2	210	30 - 40
Pizza		X	2	225	15 - 20
		X	2	210	20 - 30
Vol-au-vents		X	2	210	20 - 30
		X	2	200	30 - 40
Soufflés		X	2	200	40 - 50
		X	2	190	50 - 60

COOKING TABLE FOR GRILL FUNCTION

FOOD	Function	Preheating	Level (from the bottom)	Temperature (°C)	Cooking time min
Toast		X	3-4	200-225	10 - 15
Sirloin steak		X	3-4	200-225	30 - 40
Cutlets		X	3-4	200-225	30 - 40
Sausages		X	3	200-225	30 - 40
Pork chops		X	3	200-225	30 - 40
Fish (cutlets)		X	3	200-225	30 - 40
Chicken legs		X	3	200-225	40 - 50
Kebabs		X	3	200-225	40 - 50
Spare ribs		X	3	200-225	40 - 50
Chicken halves		X	3	200-225	40 - 50
Chicken halves		-	3	200-225	40 - 50
Whole chicken		-	2-3	200-225	60 - 70
Roast (pork, beef)		-	2-3	200-225	60 - 80
Duck		-	1-2	200-225	60 - 80
Leg of lamb		-	1-2	200-225	80 - 100
Roast beef		-	2	200-225	60 - 70
Baked potatoes		-	2-3	200-225	40 - 50
Fish, e.g.: Gilt-head, Trout		-	3	190-200	40 - 50

- **Note:** Cooking times and temperatures are approximate only.

Hob Functions Table (depending on model)

Function	Description of function
KEEP WARM	This function keeps the temperature at 60°C until the end of the cooking cycle. To activate this function, turn the knob to .
DOUBLE ZONE	This function can be used for the left front hot plate and left rear hot plate. It extends the heating zone in order to suit large oval or rectangular pots. To activate the double zone: turn the knob to and wait for the residual heat indicator corresponding to the hot plate to start blinking. Select the required power level by turning the knob anti-clockwise. The residual heat indicator will remain alight to indicate that the hob is on. To deactivate the double zone function, turn the knob to **"0"**.
ICP (Initial cooking phase)	This is a boosting function which speeds up the initial heating up of the cooking element for a specified amount of time. To activate this function, turn the knob to . Wait until the residual heat indicator starts blinking, then turn the knob anti-clockwise to the required power level. E.g.: If the level is **"1"**, the cooking zone will operate at full power **for 1 minute**, then continue at power level **"1"** until the end of the cooking cycle, unless the knob setting is adjusted in the meantime. If the level is **"6"**, the cooking zone will operate at full power for **6 minutes,** then continue at power level **"6"** until the end of the cooking cycle, unless the knob setting is adjusted in the meantime. This function can be used for all power levels, **except for level "10"**.
FAST BOILING	This function gives you adequate power for those occasions where you may need to bring water to boiling point in the shortest possible time. It remains activated for a specific period of time. Once the set time has elapsed, the cooking zone will automatically return to the maximum power level. The Fast Boiling function can also be activated during cooking. Attention: Before activating this function, make sure that you have placed the pot on the required cooking zone in order to avoid damaging the hob surface. The performance values indicated for this function are guaranteed for all glass-ceramic cooktops. To activate the function, place the pot on the required cooking zone and turn the knob to . Deactivate by changing the knob setting.
GENTLE HEAT	Ideal for raising dough, softening butter taken out of the refrigerator, keeping baby's bottles and food warm, making yoghurt, melting chocolate, etc. This function can be used only when the residual heat indicator is alight. Before activating the function, make sure that the residual heat indicator of the required cooking zone is alight. Turn the knob to . Deactivate by changing the knob setting.

This symbol is not linked to any of the hob functions; the heating element is off.

HOW TO USE THE HOB

The oven control panel features 4 adjustable knobs that control hob operation. They are marked with a graduated scale that corresponds to different power levels and different symbols related to each function.

- Turn the control knob of the required hot plate clockwise to the desired position (refer to the instructions supplied with the hob).

The yellow led lights up, indicating operation.